MAISON GAYTE

1921- 2025

"A Timeless Tradition: A Family-Owned Restaurant for 100 Years

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1921- 2025

STARTERS

Homemade Foie Gras (served with toast and Muscat onion compote)	21,50€
Six Burgundy-style Snails	14,50€
Slow-Roasted Provençal Eggplants	12,50€
Chicken Liver Soufflé with Crushed Tomato Coulis	12,50€

MEAT

Veal head with ravigote sauce	20,50€
"Gayte" Angus burger Angus beef, cheddar cheese & crispy bacon	18,50€
Grilled ribeye steak Served with Maître d'Hôtel butter & roasted potatoes	22,50€
veal sweetbread casserole With mushrooms, braised in Champagne	**29,50€**
Roasted duck with honey sauce and fondantes potatoes	20,50€

SPECIALITIES

Farm raised chicken from Auvergne, roasted on the spitfire	16,50€
Roast leg of lamb with string, with today's garnish	20,50€
Grilled beef fillet, homemade béarnaise sauce	28,50€

OUR PLANCHAS

Roasted camembert with garlic, fries, and salad	18,50€
Cheese platter (for 2 people)	20,50€
Mixed platter (for 2 people)	20,50€

CHEESE

Cabecou with olive oil and Herbes de Provence	8,50€
3 cheese plate	10,50€

Market garnishes, all our products are fresh

SOUPS & SALADS

French onion soup au Gratin-Traditional style	**12,50€**
Caesar salad (Chicken, Parmesan, Hard-boiled egg)	15,50€
Goat cheese salad with honey and smoked bacon	15,50€
Niçoise salad (Tuna, anchovies, bell peppers, olives)	15,50€

FISH

Aïoli Provençal (steamed cod, mussels, and aïoli sauce)	20,50€
Salmon medallion, parsley sauce	24,50€
Grilled fish fillet according to the catch of the day, lemon square	23,50€
Our Bourride from Provençal Fishermen (Monkfish, saffron, aïoli, and croutons)	**32,50€**

PASTA

Ravioli, 5 cheeses, chive cream, and parmesan	16,50€

VEGETARIEN

Vegetarian plate (rice, vegetables, confit eggplants)	15,50€

KIDS MENU	Ground steak or Chicken ice cream	10,00€

HOMEMADE DESSERTS

Dessert of the day
Lemon tart with meringue
Chocolate mousse "house recipe"
Raspberry mouse "Escoffier recipe"
Season fruit mini tart
Pineapple sabayon flavored with rum
Coffee Tiramisu
Red wine pear " Côtes du Rhône"

7,50€

Century menu 1921
35.00€

Classic French onion soup with melted cheese

6 escargots in Burgundy style

Provençal confit eggplants

Chicken liver soufflé with crushed tomatoes

Roast leg of lamb with string

Farm raised chicken from Auvergne, roasted on the spitfire

Salmon medallion, parsley sauce

Grilled duck breast, honey sauce

Provençal Aïoli

Goat cheese with olive oil

Dessert of your choice

Ice cream sundaes

Chocolat Liégeois
Chocolate and vanilla ice cream, chocolate sauce, whipped cream

€10.00

Café Liégeois
Coffee and vanilla ice cream, cold espresso, whipped cream, coffee sauce

€10.00

Dame Blanche
Vanilla ice cream, chocolate sauce, whipped cream

€10.00

Coupe Mont-Blanc
Vanilla ice cream, chestnut cream, meringues, whipped cream

€10.00

Milkshakes
Vanilla, chocolate, strawberry, coffee

€6,50

Side dishes

Béarnaise Sauce	**3,50€**
Green Salad	3,50€
Plate of Fries	3,50€
Butter	00,50€

Breakfast buffet
every morning

14.50€

Aperitifs

Pastis	5,00€
Ricard	5,00€
Campari	5,50€
Porto	5,50€
Martini	5,50€
Suze	5,50€
Kir	6,00€
Muscat Beaumes de Venise	6,00€
JB	7,00€
Jack Daniels	8,00€
Coupe de Champagne	10,00€
Kir Royal	11,00€

Digestifs

Chartreuse	10,00€
Verveine	10,00€
Garlaban	10,00€
Calvados	10,00€
Grand Marnier	10,00€
St. Michel de Frigolet	10,00€
Cognac	10,00€
Bas Armagnac	10,00€
Limoncello	10,00€
Eau de vie	10,00€
Get 27	10,00€
Vieux Marc	12,00€

DRAFT BEERS	Stella Artois	Leffe	Hoegaarden
25cl	5,00€	5,50€	5,50€
50cl	7,00€	8,00€	8,00€

red wine glasses

SELECTION OF THE HOUSE
5,50€

RASTEAU 2022,
7,50€

VACQUEYRAS 2022,
8,50€

CHATEAUNEUF DU PAPE 2021,
CHATEAU SAINT-ROCH
10,50€

white wine glasses

SELECTION OF THE HOUSE
5,50€

CHARDONNAY PAYS D'OC 2022
6,50€

LAUDUN 2022,
DOMAINE DE PELAQUIE
7,50€

CHATEAUNEUF DU PAPE 2020,
CHATEAU LA GARDINE
11,50€

rose wine glasses

SELECTION OF THE HOUSE
5,50€

ESTANDON GRIS 2024
6,50€

COTEAUX D'AIX 2023
7,50€

CHATEAU MINUTY
8,50€

red wine bottles 75cl

COTES DU RHONE, SEGURET,
21,50€

RASTEAU, CUVEE PRESTIGE 2022
28,50€

VACQUEYRAS, CUVEE PRESTIGE 2022
34,50€

CHATEAUNEUF DU PAPE,
CHATEAU LA GARDINE 2021
64,50€

white wine bottles 75cl

COTES DU RHONE, SEGURET
21.50€

CHARDONNAY, BOURDIC, PAYS D'OC 2022
24,50€

LAUDUN, DOMAINE DE PELAQUIE 2022
28,50€

CHATEAUNEUF DU PAPE, CHATEAU LA GARDINE 2022
64,50€

rose wine bottles 75cl

COTES DU RHONE, SEGURET
21,50€

ESTANDON GRIS, IGP VAR ARGENT, 2024
24,50€

COTEAUX D'AIX, CHATEAU VIRANT 2023
26,50€

COTES DE PROVENCE, CHATEAU MINUTY 2023
39,50€